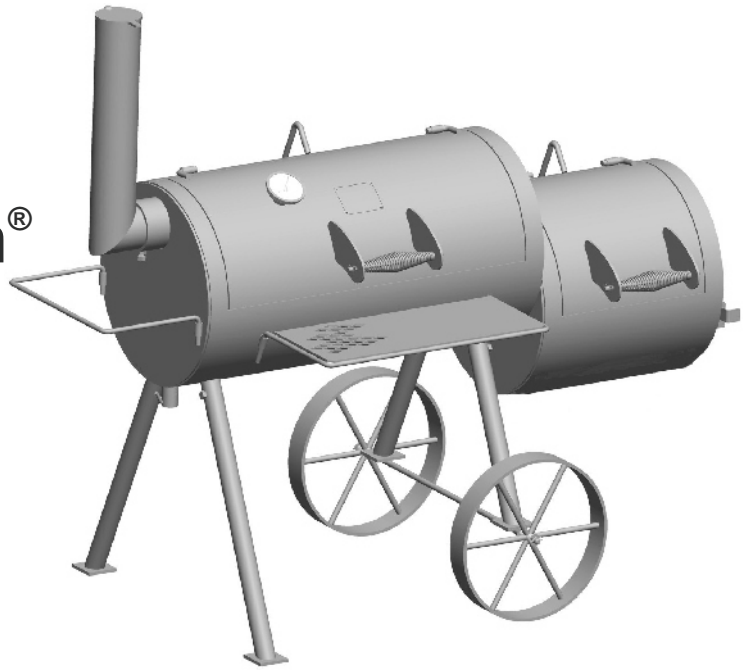
OKLAHOMA JOE'S

Product Guide
Model 11201716

Wild West Tradition® Offset Smoker



Tools needed for assembly:
Pliers
Adjustable wrenches

IMPORTANT: Fill out the product record information below.

Serial Number _____

Date Purchased _____

Estimated Assembly Time: 1 Hour

FOR OUTDOOR USE ONLY

⚠ CAUTION:

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

⚠ WARNING:

CARBON MONOXIDE HAZARD

Burning charcoal indoors can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles, or tents.

⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

⚠ CAUTION:

THIS UNIT IS HEAVY! DO NOT attempt to assemble without a helper.

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®

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TM REVISION 08

If you have questions or need assistance with this product, please contact Roma Casa at Albertlaan 130, 9400 Ninove, Belgium. E-mail: info@romacasa.be

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

WARNING

FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.

WARNING

Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit. Always wear protective clothing to prevent injury.

- Keep children and pets away.
- Do not move this unit during operation.
- Never substitute gasoline, kerosene, or alcohol for charcoal starter. A paraffin-based starter can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

WARNING

All surfaces can be hot during use. Use protection as required to prevent burning.
Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc.
SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.

CAUTION

For residential use only. Do not use for commercial cooking.

Preparing and Using Your Smoker

Before cooking with your Smoker, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close door. (Position butterfly damper and smokestack damper approximately at one quarter open.) This burn should be sustained for at least two hours, the longer the better. Then, begin increasing temperature by opening the butterfly damper and smokestack damper half-way and adding more charcoal. Your Smoker is now ready for use.

Rust can appear on the inside of your smoker. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your unit. Exterior surfaces of smoker may need occasional touch up. We recommend the use of a commercially available black high temperature spray paint. NEVER PAINT THE INTERIOR OF THE UNIT !

GRILLING

Wood is recommended, however charcoal or a combination of both may be used as the fuel source for grilling, with the fuel source placed and ignited on the fire grate. Do not build too large of a fire. We recommend starting a fire with no more than 4 pounds of charcoal (approximately 60 briquets) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grills in the smoker. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

SMOKING AND SLOW COOKING

If using the Smoker as a smoker or slow cooker, remove the cooking grill from the firebox and build your fire on top of the fire grate in the firebox. Either charcoal or wood may be used, but wood is the recommended fuel for it's rate of burn and the flavor it imparts to the food being cooked. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods. The firebox will accommodate most split fireplace size logs (16"). Bark should be avoided or burned off first as it contains a high acid content and imparts an acrid flavor.

After allowing the fire to burn down, close the doors and control the temperature and smoke with the dampers located on the firebox and atop the smokestack. Smoke is contained within the chambers, which will reduce burn while imparting more smoke flavor. Do not operate the Smoker with temperatures exceeding 450 degrees in the smoker chamber. Place the food in the smoker chamber and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. Do not place food within 6" of the opening from the firebox into the smoker chamber. A general rule of thumb for cooking is about 1 hour per pound for smoking large cuts of meat. Refer to a cook book for specific cuts of meats. Limit the number of times you open the smoker chamber door as this will allow heat to escape and extend the cooking time.

Grilling with Wood Chips/Wood Chunks

For a more robust smoke flavor while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes. Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our Recommendations:

Chicken - Alder, Apple, Hickory, Mesquite, Sassafras
Beef - Hickory, Mesquite, Oak, Grapevines
Pork - Fruitwoods, Hickory, Oak, Sassafras
Lamb - Fruitwoods, Mesquite
Veal - Fruitwoods, Grapevines
Seafood - Alder, Mesquite, Sassafras, Grapevines
Vegetables – Mesquite

USDA Recommended

Internal Cooking Temperatures

Ground Meat	
Beef, Pork, Veal, Lamb	71°C
Turkey, Chicken	74°C
Fresh Beef, Veal, Lamb	
Medium Rare	63°C
Medium	71°C
Well Done	77°C
Poultry	
Chicken & Turkey, whole	74°C
Poultry Parts	74°C
Duck & Goose	74°C
Fresh Pork	
Medium	71°C
Well Done	77°C

COOKING TIPS

Building Your Fire

1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate or ash pan. We recommend using 4 pounds (approximately 60 briquettes) to start your fire, adding more as needed.

2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.

3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. ***Always light the fire with the grill lid open.*** Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.

4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.

5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).

6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

****Always use caution when handling hot coals to prevent injury.***

Know When Your Fire is Ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

THE HEAT OF THE COALS

	seconds you can hold the palm of your hand 4 inches above the coals	temperature range (Cº)	visual cues
HOT COALS	2	205 to 232	barely covered with gray ash; deep red glow
MODERATELY HOT TO HOT COALS	3	195 to 232	thin coating of gray ash; deep red glow
MODERATELY HOT COALS	4	163 to 190	significant coating of gray ash; red glow
MODERATELY COOL COALS	5	149 to 163	thick coating of gray ash; dull red glow

GRILL MAINTENANCE

Frequency of cleanup is determined by how much your smoker is used. Make sure coals are completely extinguished before cleaning inside of smoker. Inside surfaces may be cleaned with a strong solution of detergent and water applied with a scrub brush. Thoroughly rinse with water and allow to air dry before using again.

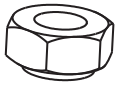
If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

HELPFUL HINTS

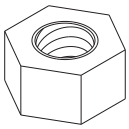
- If food seems to be getting too smoky or brown before the cooking time is finished, cover it loosely with heavy duty aluminum foil.
- Remove the ash after each use.
- Covered side dishes can be warmed in smoker chamber.
- To prevent flare-ups, brush meat lightly with oil before grilling.
- Keep a small squirt bottle of water handy for grilling flare-ups.

HARDWARE

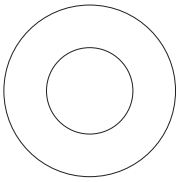
Hitch Pin
Qty: 6



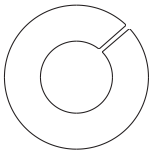
1/4-20
Lock Nut
Qty. 1



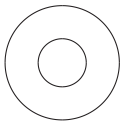
3/8-16
Hex Nut
Qty. 16



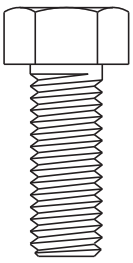
7/16" flat washer
Qty: 4



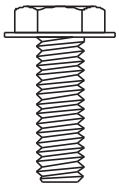
3/8"
Lock Washer
Qty. 16



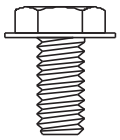
1/4"
Flat Washer
Qty. 2



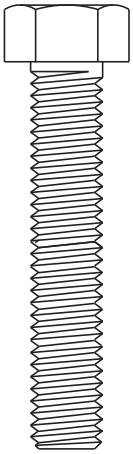
3/8-16x1"
Hex-Head Bolt
Qty. 9



1/4-20x3/4"
Hex-Head Screw
Qty. 1



1/4-20x1/2"
Hex-Head Screw
Qty. 2

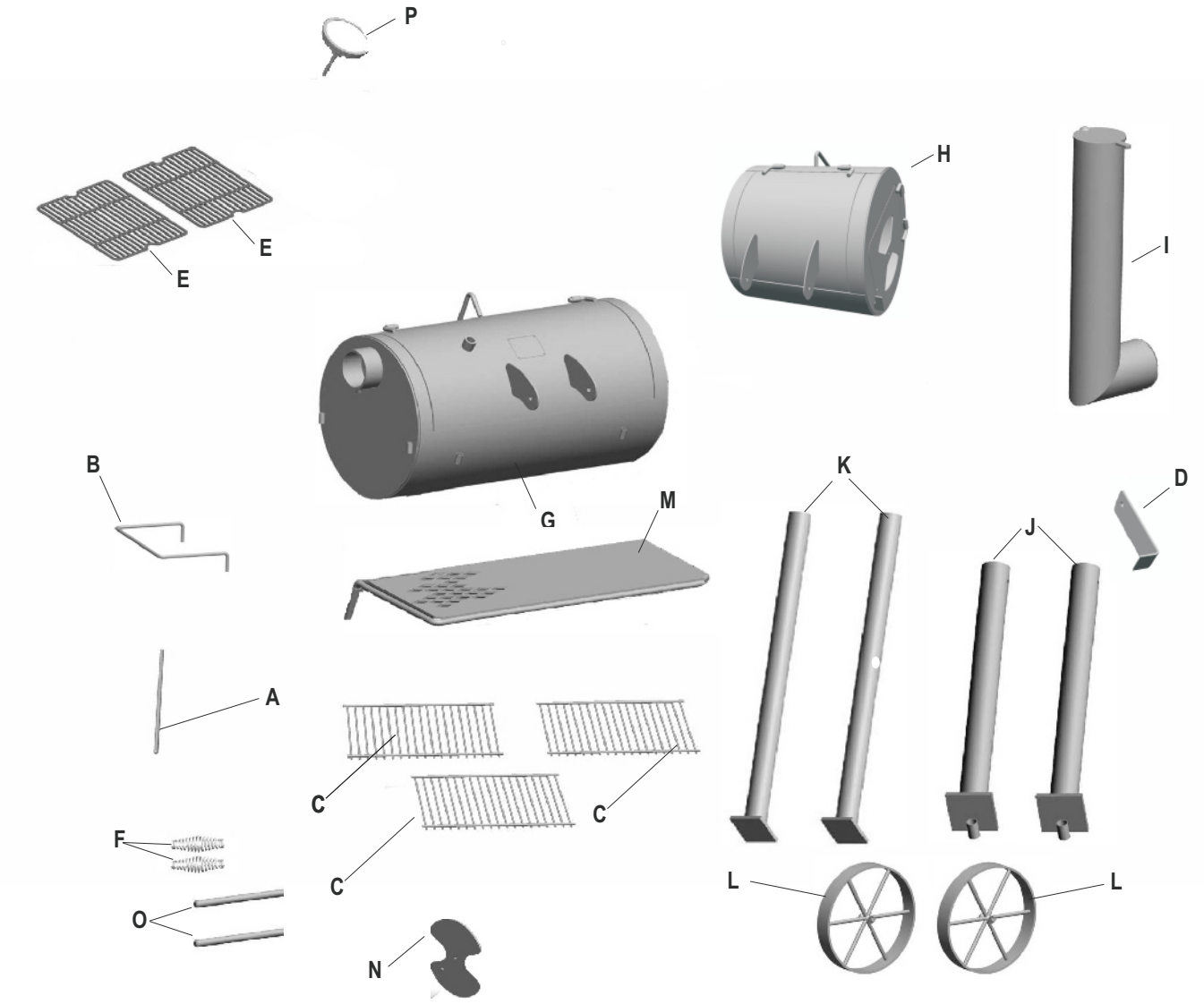


3/8-16x2"
Hex-Head Bolt
Qty. 8

PARTS LIST

Key	Qty	Description
A	1	Axle
B	1	Pull Handle
C	3	Wire Fire Grate
D	1	Firebox Door Latch
E	2	Large Cast Iron Cooking Grate
F	2	Handle Barrel Spring
G	1	Smoke Chamber Assembly
H	1	Firebox Assembly
I	1	Smokestack Assembly
J	2	Short Leg Assembly

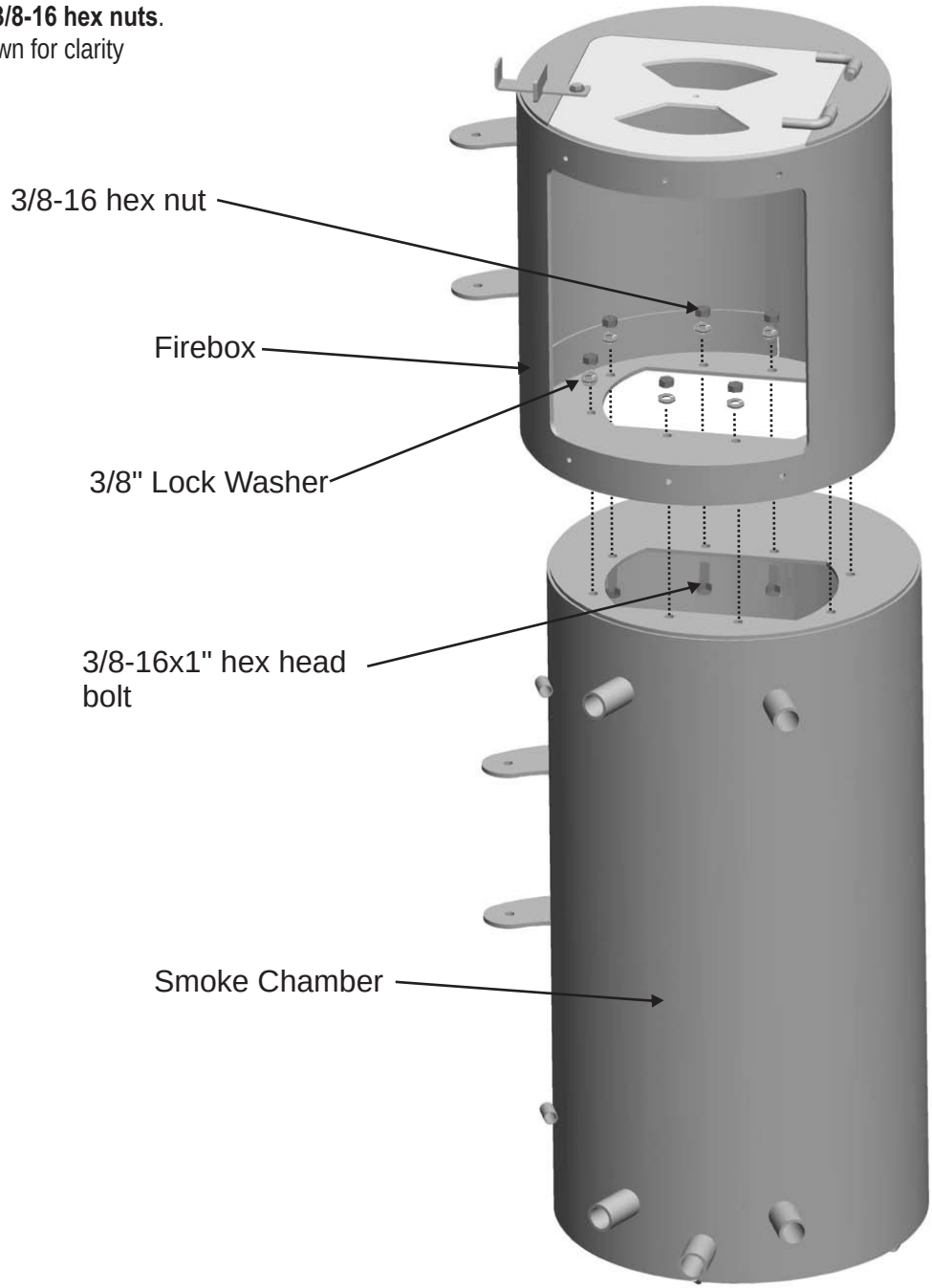
Key	Qty	Description
K	2	Long Leg Assembly
L	2	Wheel Assembly, 13"
M	1	Front Shelf Assembly
N	1	Butterfly Damper Assembly
O	2	Handle Rod
P	1	Temperature Gauge
---	1	Hardware Pack
—	1	Assembly Instruction, English
—	1	Assembly Instruction, Dutch
—	1	Assembly Instruction, French



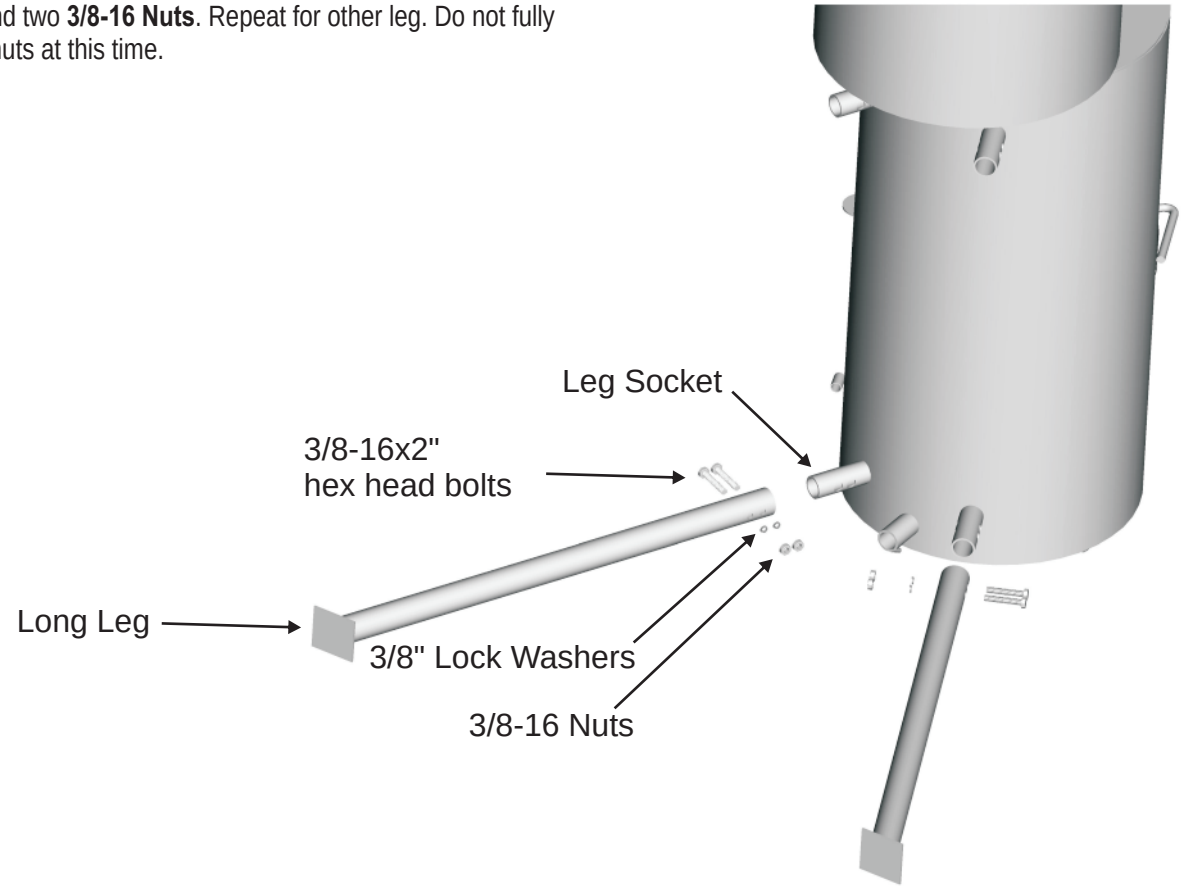
ASSEMBLY

1 **FIRST, GET A HELPER!** This unit is heavy and requires a second person for lifting and moving. **NEXT,** pick a suitable location to work. Open the carton and slit the corners so that the carton lays flat. This will give you a protective surface during assembly. Remove the carton packing material and the parts from inside the firebox and smoke chamber.

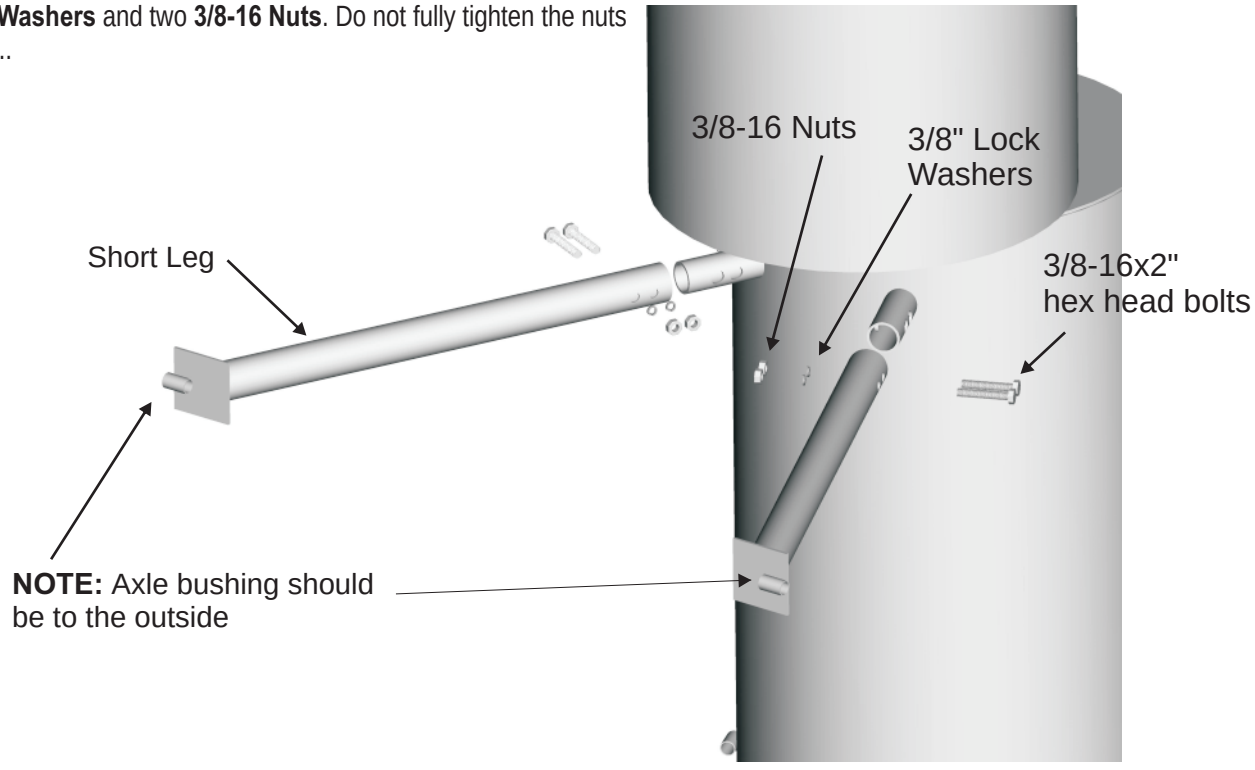
2 Turn the smoke chamber on end so that the heat passage opening is facing up. Match the heat passage opening on the firebox with the opening on the smoke chamber. Secure the two sections together using eight **3/8-16X1" hex-head bolts, 3/8" lock washers** and **3/8-16 hex nuts**.
NOTE: Opening in Firebox shown for clarity



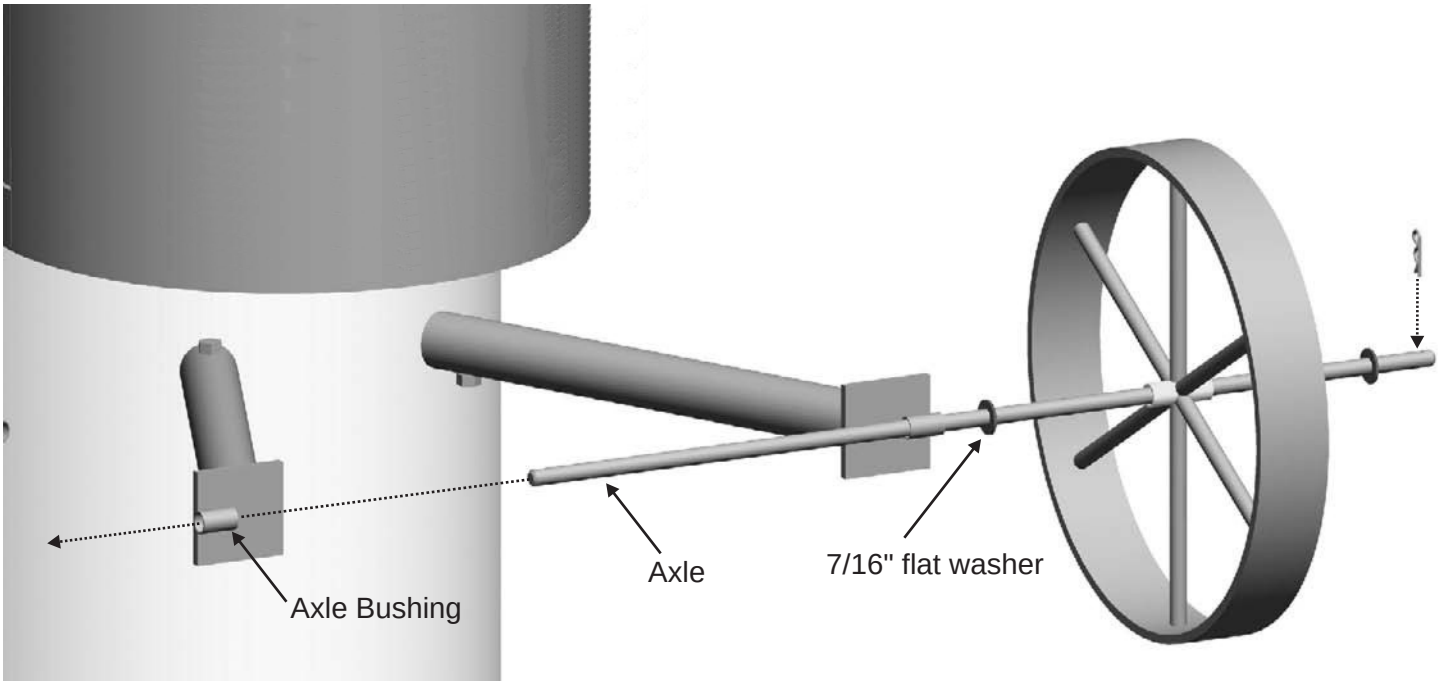
3 With unit still in position from previous steps, insert long legs over leg sockets closest to the floor. Next insert two **3/8-16x2" Hex-head Bolts** into the bolt holes, followed by two **3/8" Lock Washers** and two **3/8-16 Nuts**. Repeat for other leg. Do not fully tighten the nuts at this time.



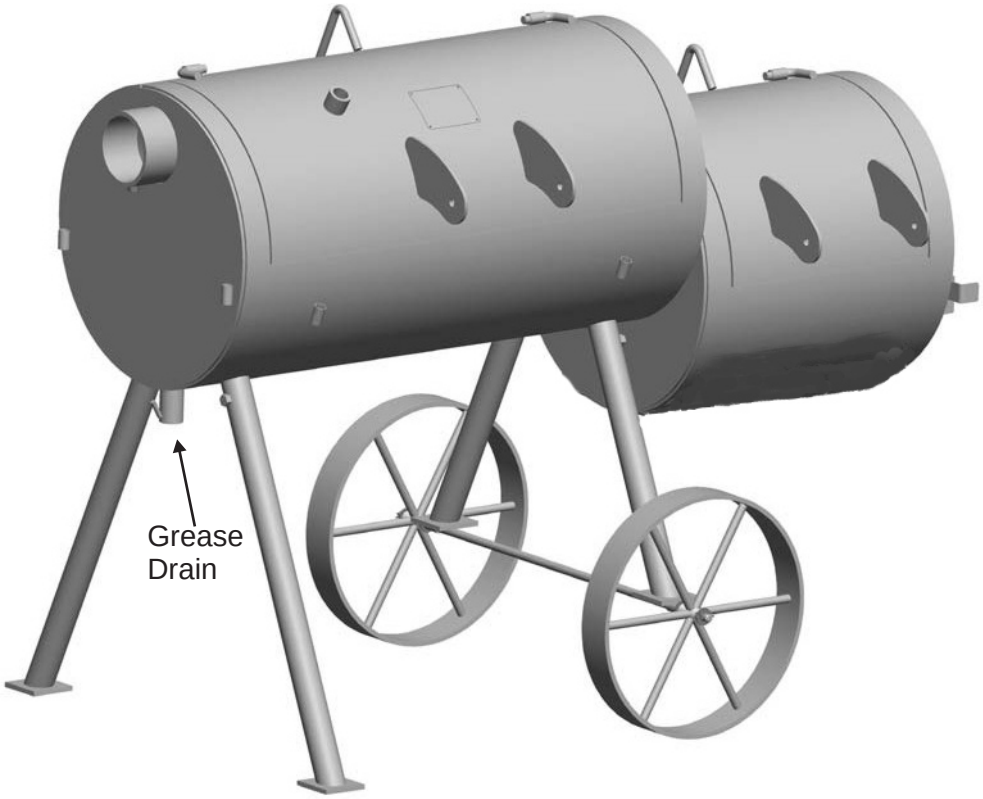
4 Attach short legs to remaining leg sockets near firebox. Next insert two **3/8-16x2" hex-head bolts** into the bolt holes, and secure with two **3/8" Lock Washers** and two **3/8-16 Nuts**. Do not fully tighten the nuts at this time..



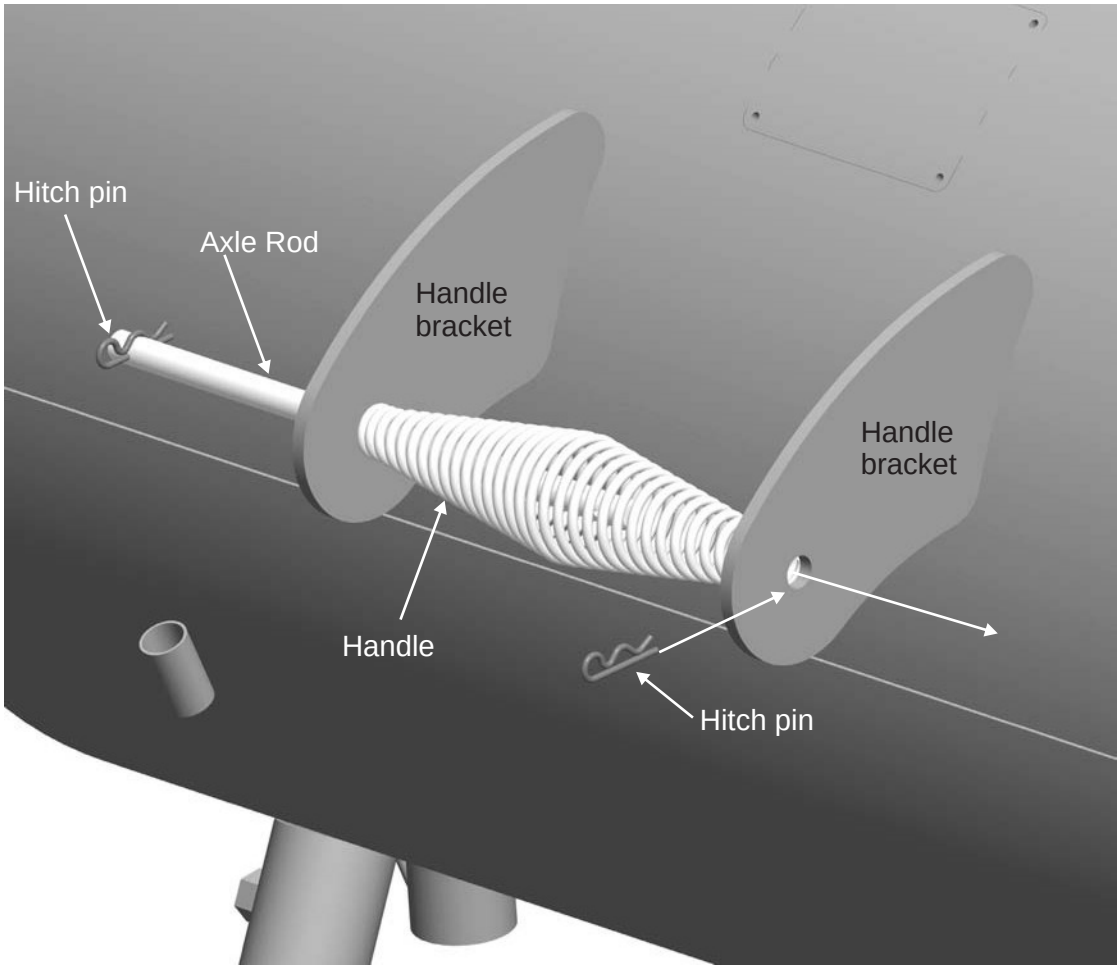
5 Insert hitch pin through the hole at one end of the axle. Slide a **7/16" flat washer** onto the axle, then a wheel, then another **7/16" flat washer**. Slide the axle through the bushings on the bottom of the short legs. At the end of the axle add a **7/16" flat washer**, wheel, another **7/16" flat washer** and finally the **hitch pin** .



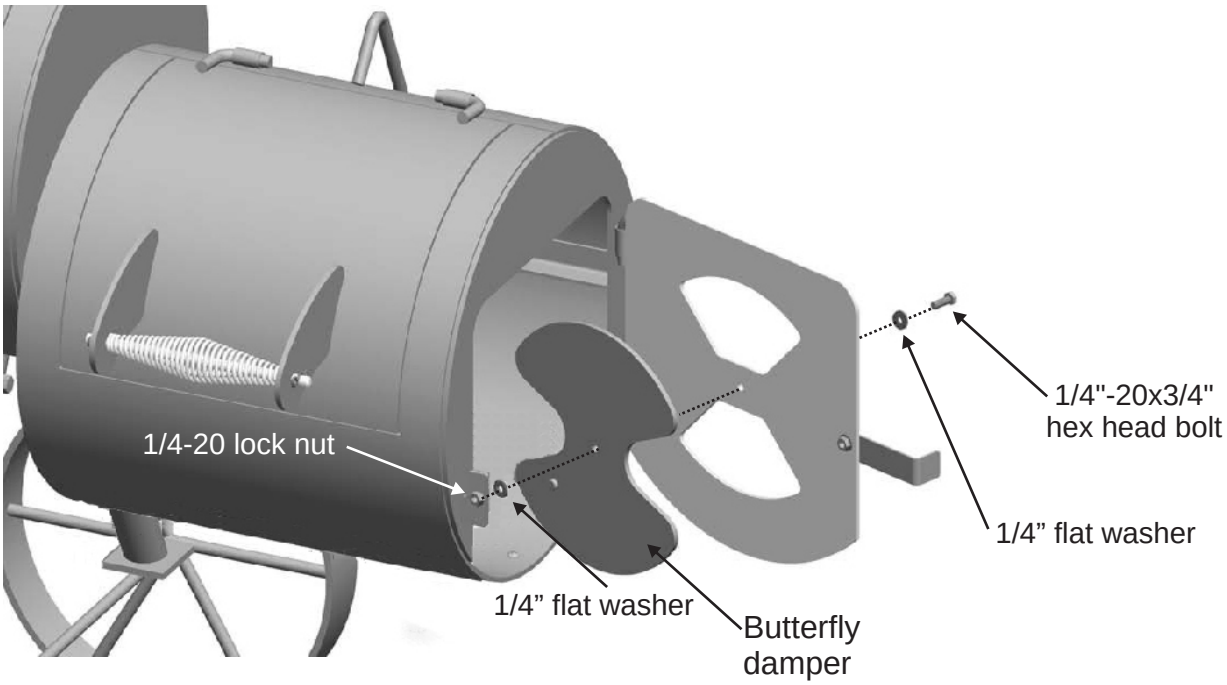
6 Carefully stand the unit up onto it's legs. **REMEMBER, THE LEGS ARE NOT FULLY TIGHTENED AND CAN FALL OFF.** Adjust the position of the legs on the leg sockets so that the unit will sit at a slight downward angle toward the grease drain in the smoke chamber. Now fully tighten all four leg bolts.



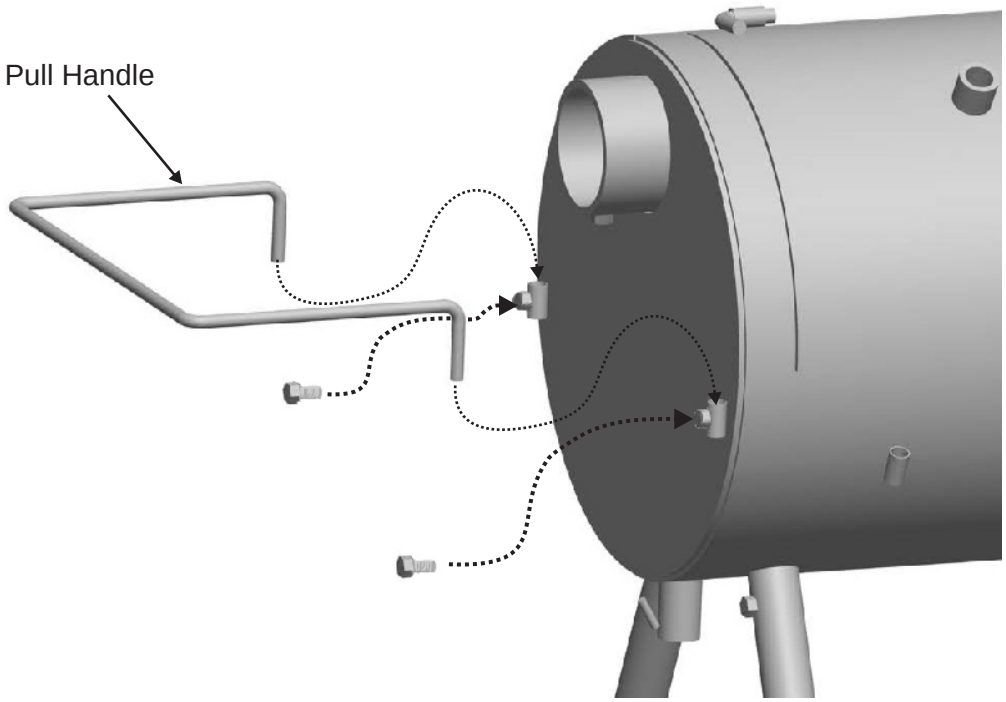
7 Insert a **Hitch Pin** into the hole at one end of an axle rod. Hold handle between handle brackets on smoke chamber door and slide rod through brackets and handle. Insert another **Hitch Pin** at opposite end of handle rod. Repeat these steps to assemble handle to firebox door.



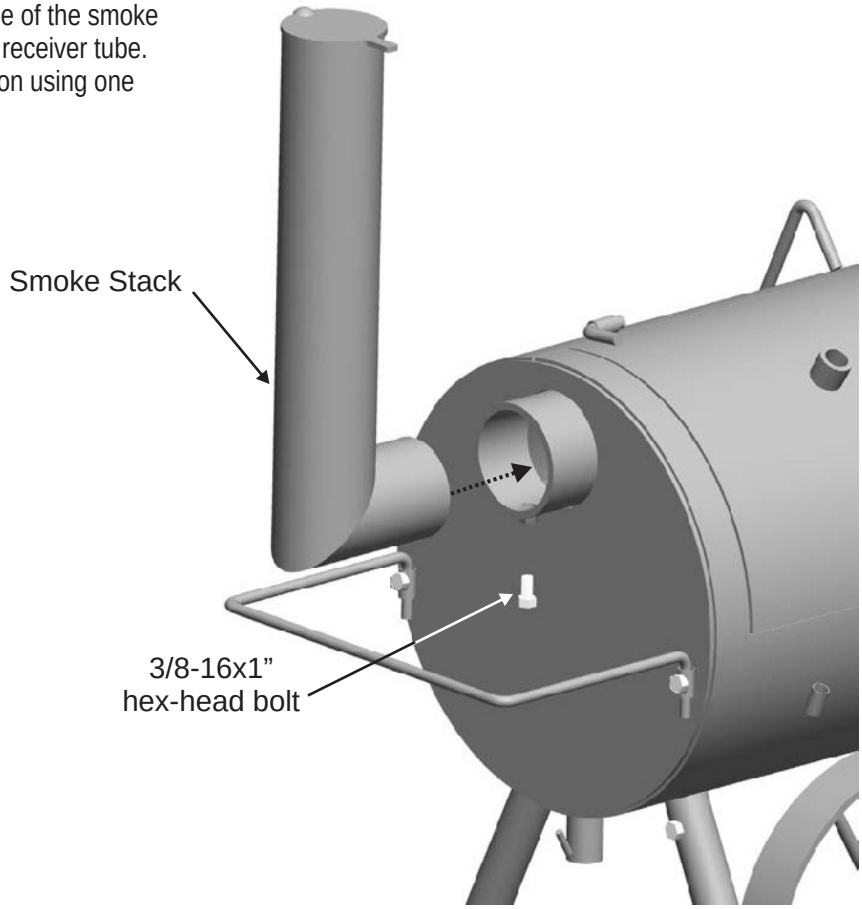
8 Place a **1/4" flat washer** onto a **1/4-20x3/4" hex-head bolt**. Insert the bolt through the center hole in the firebox side door. Slide the butterfly damper onto the bolt so that the damper handle will be on the outside when door is closed. Slide another **1/4" flat washer** onto the bolt, then a **1/4-20 lock nut.** Do not fully tighten. Damper must be able to rotate freely.



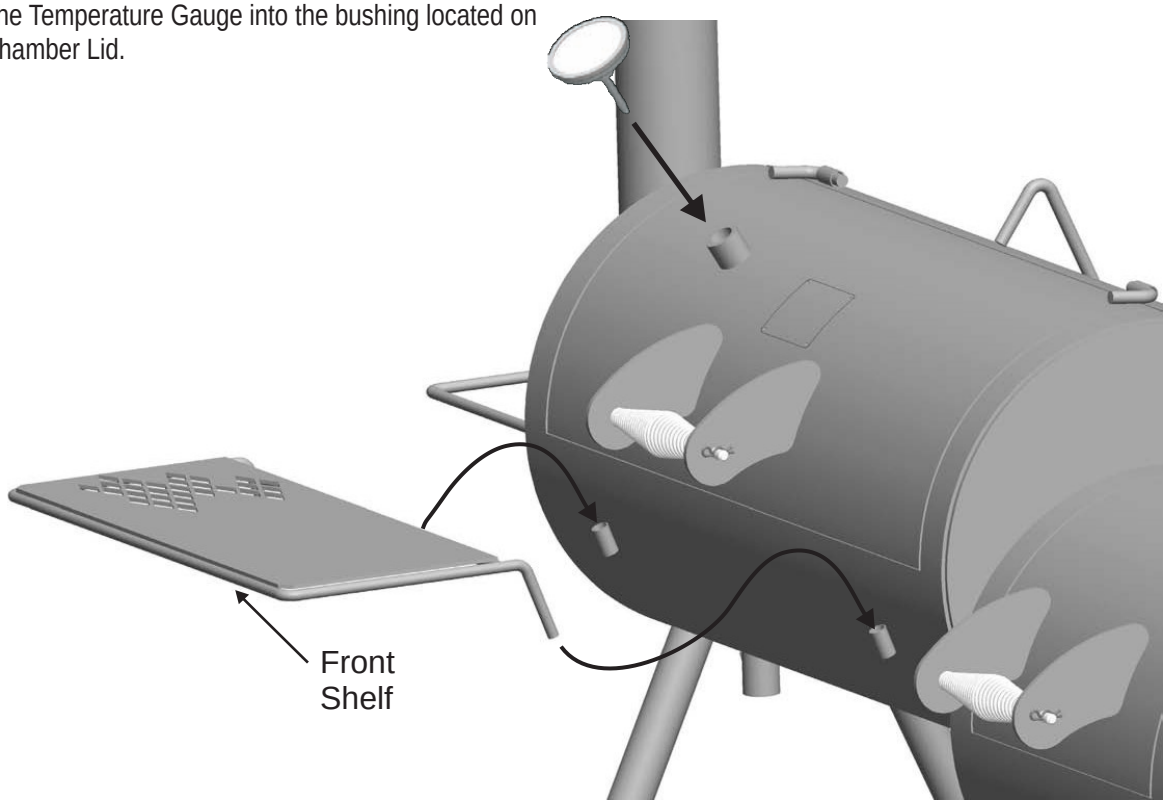
9 Slide the pull handle into the bushings on the left side of the smoke chamber. Secure with two each 1/4-20x1/2" hex head bolts.



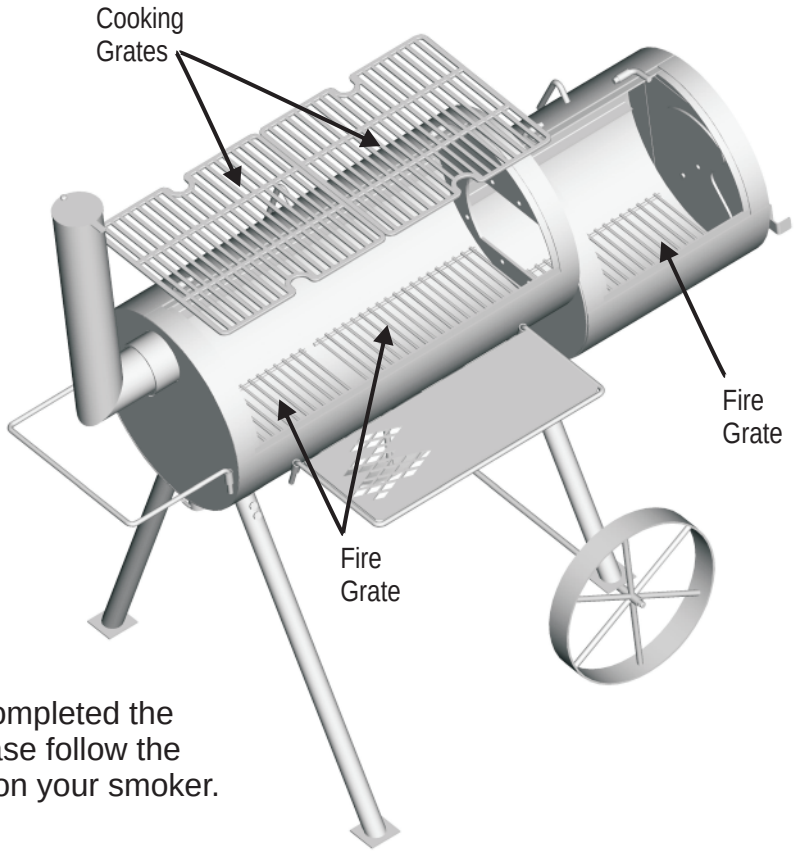
10 Attach the smokestack to the left side of the smoke chamber by sliding smokestack into receiver tube. Secure smokestack in vertical position using one **3/8-16x1" hex head bolt.**



11 Attach front shelf to smoke chamber by sliding ends of shelf frame into bushing on front of smoke chamber.
Next, thread the Temperature Gauge into the bushing located on the Smoker Chamber Lid.



12 Place one fire grate in the bottom of the firebox and the two remaining fire grates in the bottom of the smoke chamber.
Place the cooking grates on grate supports in smoke chamber



Congratulations! You have completed the assembly of your smoker. Please follow the instructions on page 3 to season your smoker.